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Reduction of the Soybean Allergenicity by the Fermentation with *Bacillus natto*

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We investigated the effects of the fermentation with *Bacillus natto* ascribed to the major soybean allergen, *Gly m Bd 30K*. Time dependent reactivity for IgE antibody from a soybean-sensitive patient and 2) monoclonal antibody were observed during fermentation, and the effect of the proteins in the fermented soybean showed all the proteins were small fragments with molecular weight below 10,000. These results suggest that the epitopes of the *Gly m Bd 30K* against the mouse monoclonal IgG were destroyed by the fermentation with *Bacillus natto*.

were decomposed by the digestion with the proteases of *Bacillus* .
fermentation and that natto might be a hypoallergenic soybean proc

Keywords: [soybean](#), [allergen](#), [IgE](#), [Bacillus natto](#), [fermentation](#)



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